

Child Nutrition Weekly Update



In This Issue:

July 9, 2012

- **Lincoln County Schools Breakfast Program Recognized**
- **Grant Opportunity – Fuel Up to Play Breakfast Grants**
- **What's New on the Web?**
- **Weekly Q&A**
- **Recall Notice – Ready-to-Eat Meat**
- **Mark Your Calendar**

Lincoln County Schools Breakfast Program Recognized

Lincoln County Schools was recently recognized in the June 2012 issue of *Food Service Director* magazine. The article showcases the success of the universal free breakfast program and the tireless efforts of Byron Sackett, Child Nutrition Director, along with the support of school administrators, to make breakfast a priority in Lincoln County Schools. Congratulations to Byron and Lincoln County Schools!

Please take a moment to read the article at:

<http://www.foodservicedirector.com/trends/health-and-wellness/articles/breakfast-business#2>

Grant Opportunity – Fuel Up to Play Breakfast Grants

General Mills Foodservice and the National Dairy Council have announced a grants program designed to help school nutrition operations expand school breakfast. The grants are designed to increase student participation by serving breakfast outside the cafeteria in creative ways.

Grants of up to \$2,000 are available to schools enrolled in Fuel Up to Play 60 that are starting a new breakfast program or improving an existing one. Schools and districts starting or improving upon breakfast in the classroom, grab 'n' go breakfast, second chance breakfast or another innovative method of serving school breakfast to more students are welcome to apply.

To apply and for more information, visit <http://school.fueluptoplay60.com/funds/Fuel-Up-Breakfast-Grants.php>. The deadline to apply is **July 31, 2012**.

What's New on the Web?

HACCP – Employee Health Documents

URL: (<http://childnutrition.ncpublicschools.gov/information-resources/haccp-food-safety/commercial-kitchen/commercial-kitchen/employee-health-policy>)

Weekly Q&A

QUESTION

With all the new requirements, are districts still required to submit twice yearly analyses of menus for the months of October and March for all grade levels?

ANSWER

The *Nutrition Standards for Elementary Schools* is a General Statute 115C-264.3 (approved 2006) as well as a NC State Board of Education Policy ID Number EEO-S-002. Submission of the twice yearly analysis, for elementary, middle and high school, has been a requirement since its adoption, with the State Agency monitoring progress toward meeting the nutrition standards in all 3 grade levels.

While the new USDA meal pattern is food based, there is a requirement to meet targets for dietary standards (nutrients) that must be documented. The nutrient analyses will prove that the district is meeting the requirements for calories, saturated fat and eventually sodium and trans fat. While including the specific nutrients targeted by the new USDA meal pattern requirements, the analysis reports will automatically monitor other key nutrients that will continue to prove the broader nutritional value of school meals in your district. This information will be valuable for reports to parents, local and state BOE's, students with special needs or special diets and other stakeholders. It will verify that your meals continue to meet nutritional requirements of growing school children of all ages. This information will fit into the newly strengthened requirements of Local Wellness Policies to report to the public on progress in all areas of wellness, which includes the nutritional offerings at school.

Districts that will be undergoing the validation reviews for 2012-13 will need to submit analyzed menus from each grade level to prove that planned menus meet the nutrient requirements. While the analysis is for one week, the district can choose the week to submit, and selecting one of the weeks from the 4 weeks of planned menus in October seems reasonable to do. We do not want any district to fall short on meeting the new dietary standards and jeopardize their 6 cents. The nutrient analysis will continue to be a critical tool for districts to document that they are meeting the nutrient standards of calories and saturated fat.

The required twice yearly analysis in NC has been an accountability tool that has caused districts to continue to improve the nutritional quality of school menus. The districts have the system in place to monitor menu quality accurately now and thus can serve, with complete confidence, school meals that are nutritionally adequate to meet the needs of school-age children. While we recognize the work required to conduct an analysis of menus, we hope that the benefit of using the generated information is worth the effort.

RECALL NOTICE

We are aware that the recall notifications we receive may or may not pertain to any public or charter schools in North Carolina. However, we strive to keep you as well informed as possible by posting any recalls that could potentially cause problems in your school meal programs. Please be sure to review the official recall notices at the web locations provided. Should a recall apply to items currently in your inventory, please follow the instructions provided in the recall notice.

Ready-to-eat Meat

CLASS I RECALL FSIS-RC-042-2012 HEALTH RISK: HIGH

WASHINGTON, July 7, 2012 - Buona Vita, Inc., a Bridgeton, N.J. establishment, is recalling approximately 324,770 pounds of various frozen, ready-to-eat meat and poultry products due to possible contamination with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The products subject to recall include:

- The following items were produced on May 3, 2012 and can be identified by the case code "1242": [View Labels<http://www.fsis.usda.gov/images_recalls/042_2012_labels.pdf#page=1> (PDF Only)]

10-lb. cases of Cupino "Fully Cooked Meatballs with Pork and Beef"

10-lb. cases of Mama Isabella "1/2 oz. size Beef and Pork Meatballs"

10-lb. cases of Mama Isabella "1 oz. size Beef and Pork Meatballs"

10-lb. cases of Mama Isabella "2 oz. size Beef and Pork Meatballs"

10-lb. cases of Buona Vita, Inc. "Sapore Italiano .75 oz Baked Meatballs with Beef and Pork"

30-lb. or 10-lb cases of Buona Vita, Inc. "Buon Gusto 1/2 oz Baked Italian Style Meatballs Made with Chicken and Beef"

- The following items were produced on **May 4, 2012** and can be identified by the case code "1252": [View Labels<http://www.fsis.usda.gov/images_recalls/042_2012_labels.pdf#page=7> (PDF Only)]

10-lb. cases of Vincent Giordano "4 oz. Cooked Italian Style Meatball"

10-lb. cases of Buona Vita, Inc. "Filomena 3 oz. Baked Italian Style Meatballs"

10-lb. cases of Buona Vita, Inc. "Sapore Italiano .75 oz Baked Meatballs with Beef and Pork"

30-lb. or 10-lb. cases of Buona Vita, Inc. "Buon Gusto 1/2 oz Baked Italian Style Meatballs made with Chicken and Beef"

10-lb. cases of Dirusso's "Fully Cooked 1/2oz Meatballs"

30-lb. or 10-lb. cases of Dirusso's "1 oz Italian Style Meatballs Fully Cooked"

10-lb. cases of Dirusso's "Fully Cooked Mini Meatballs"

- The following items were produced on **May 7, 2012** and can be identified by the case code "1282": [View Labels<http://www.fsis.usda.gov/images_recalls/042_2012_labels.pdf#page=15>]

(PDF Only)]

30-lb. cases of Silver Lake Brand "3 oz Cooked Dinner Loaf Made with Chicken and Beef"

30-lb. cases of Argenta Pride "Cooked Dinner Loaf Made with Chicken and Beef"

30-lb. cases of Silver Lake Brand "3oz Cooked Chicken and Beef Burger Pattie Made with Chicken and Beef"

30-lb. cases of Argenta Pride "3 oz Cooked Chicken and Beef Burger Patty Made with Chicken and Beef"

30-lb. cases of Silver Lake Brand "4 oz Cooked Chicken and Beef Burger Made with Chicken and Beef"

30-lb. cases of Silver Lake Brand "4oz Cooked Chicken Salisbury Patty Beef Added"

30-lb. cases of Silver Lake Brand "3oz Cooked Chicken Salisbury Patty Beef Added"

30-lb. cases of Argenta Pride "Cooked Chicken Salisbury Patty Beef Added"

- The following items were produced on **May 8, 2012** and can be identified by the case code "1292": [View Labels<http://www.fsis.usda.gov/images_recalls/042_2012_labels.pdf#page=23> (PDF Only)]

30-lb. cases of Argenta Pride "Cooked Chicken Salisbury Patty Beef Added"

30-lb. cases of Argenta Pride "Cooked Dinner Loaf LS Made with Chicken and Beef"

30-lb. cases of Argenta Pride "Cooked Breakfast Patty Made with Chicken and Beef"

30-lb. cases of Silver Lake Brand "Cooked Breakfast Patty Made with Chicken and Beef"

10-lb. cases of Whitsons Food Service "1½ oz. Baked Italian Style Meatballs Made with Chicken and Beef"

10-lb. cases of M&R Frosted Food Co. ".5oz Cooked Chicken and Beef Meatballs"

10-lb. cases of Buona Vita, Inc. "Buon Gusto ½ oz Baked Italian Style Meatballs Made with Chicken and Beef"

10-lb. cases of M&R Frosted Food Co. "1 oz Cooked Chicken and Beef Meatballs"

10-lb. cases of Buona Vita, Inc. "Buon Gusto 1 oz Baked Italian Style Meatballs Made with Chicken and Beef"

10-lb. cases of Buona Vita, Inc. "Buon Gusto 2 oz Baked Italian Style Meatballs Made with Chicken and Beef"

- The following items were produced on **May 9, 2012** and can be identified by the case code "1302": [View Labels<http://www.fsis.usda.gov/images_recalls/042_2012_labels.pdf#page=28> (PDF Only)]

10-lb. cases of Buona Vita, Inc. "Buon Gusto 1 oz Baked Turkey Meatballs"

10-lb. cases of Orefresco "1 oz Baked Italian Style Meatballs"

10-lb. cases of Bullpen "1.0 oz Baked Italian Style Meatballs"

10-lb. cases of Buona Vita, Inc. "Mamma Mia's 1 oz Baked Italian Style Meatballs"

10-lb. cases of Napoli "1 oz. Traditional Style Cooked Meatballs"

10-lb. cases of Whorle's "1 oz Baked Italian Style Meatballs"

10-lb. cases of Buonamici "1oz Baked Italian Style Meatballs"

10-lb. cases of Buona Vita, Inc. "Mamma Cacciatore 1 oz Baked Italian Style Meatballs"

10-lb. cases of Buona Vita, Inc. "Filomena 1 oz Baked Italian Style Meatballs"

10-lb. cases of Napoli "2 oz Traditional Style Cooked Meatballs"
10-lb. cases of Bullpen "1.5 oz Baked Italian Style Meatballs"
10-lb. cases of Napoli "1/2 oz Traditional Style Cooked Meatballs"
10-lb. cases of Buona Vita, Inc. "Mamma Cacciatore 2 oz Baked Italian Style Meatballs"
10-lb. cases of Bullpen "2.0 oz Baked Italian Style Meatballs"
10-lb. cases of Whorle's ".5 oz Baked Italian Style Meatballs"
10-lb. cases of Buona Vita, Inc. "½ oz. Mamma Cacciatore Baked Italian Style Meatballs"
10-lb. cases of Bullpen ".5oz Baked Italian Style Meatballs"
10-lb. cases of Buona Vita, Inc. "Filomena 1 oz Baked Italian Style Meatballs"
10-lb. cases of Buona Vita, Inc. "Filomena .5oz Baked Italian Style Meatballs"
30-lb. cases of Buona Vita, Inc. "Mamma Cacciatore ½ oz Baked Beef and Chicken Meatballs"
10-lb. cases of Monabella ".5 oz. Primo Baked Beef and Pork Meatballs"
10-lb. cases of Buona Vita, Inc. "Sapore Italiano .5oz Baked Meatballs w/ Beef and Pork"
10-lb. cases of Buona Vita, Inc. "Buona Vita's .65 oz Baked Gourmet Meatballs with Pork and Beef"

The packages bear the establishment number "P-954" or "Est. 954" inside the USDA mark of inspection. The products were sold to distribution facilities nationwide. When available, the retail distribution list will be posted on FSIS' website at www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp <http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp>.

The problem was discovered through microbiological testing by FSIS and the Ohio Department of Agriculture (ODA). FSIS, ODA, and the company have not received reports of illnesses due to consumption of these products. Anyone concerned about an illness should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers.

Consumers and media with questions about the recall should contact Buona Vita, Inc. at (856) 453-7972. Consumers should request to speak to Junior Vice President of Operations, Paul Infranco, and media should request Blake Christy, General Manager.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov <<http://AskKaren.gov>> or via smartphone at m.askkaren.gov <<http://m.askkaren.gov>>. "Ask Karen" live chat services are available Monday through Friday from 10 a.m. to 4 p.m. ET. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

Recommendations for people at risk for Listeriosis

- Wash hands with warm, soapy water before and after handling raw meat and poultry for at least 20 seconds. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.
- Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.
- Do not eat hot dogs, luncheon meats, bologna or other deli meats unless reheated until steaming hot.
- Do not eat refrigerated paté, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.
- Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.
- Do not eat salads made in the store such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.
- Do not eat soft cheeses such as Feta, queso blanco, queso fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela unless it is labeled as made with pasteurized milk.
- Use precooked or ready-to-eat food as soon as you can. Listeria can grow in the refrigerator. The refrigerator should be 40° F or lower and the freezer 0° F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

Mark Your Calendar

July 10	Monthly Claim for Reimbursement Due
July 15-18	SNA Annual National Conference (Denver, CO)
July 16	Deadline for Submission of 2012-13 Agreement Renewal <i>or 2 weeks prior to the first day of school</i>
July 20	Meal Participation Data Report Due
August 10 (Friday)	Monthly Claim for Reimbursement due
September 10 (Monday)	Monthly Claim for Reimbursement Due

Training

July 11	Offer vs. Serve for the New Meal Pattern (webinar)
August 7	(by invitation only) Fresh Fruit & Vegetable Program Training – Part I
August 8	(by invitation only) Fresh Fruit & Vegetable Program Training – Part II

- August 14..... (by invitation only) Fresh Fruit & Vegetable Program Training – Part I
- August 15..... (by invitation only) Fresh Fruit & Vegetable Program Training – Part II

**** REMEMBER** – Anytime the 10th falls on a weekend the actual due date for the claim for reimbursement is the next business day which is usually Monday. In the event that the following Monday is a holiday then the due date moves to the next business day. With that said, the CN Technology system is programmed to flag any reimbursement submitted after the 10th with the “10 day” error message (Error Code 1401). The NCDPI Child Nutrition section and the Claims section are fully aware of this and the Claims department will automatically override that error message for any claims submitted in this time period. **NOTE:** This also applies to the Fresh Fruit and Vegetable Program for which the claim for reimbursement is due on the 15th of each month.

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